

M E N U

Salao

tapas & bar

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Plaza Retiro
Carretera 1 KM 30.9,
Caguas, P.R.





Salao Tapas & Bar

fue seleccionado como uno de los restaurantes a ser parte del programa
Diners, Drive-Ins and Dives
en Food Network.

¡Con mucho por recorrer y grandes historias por crear!

cocktails

ROSA DE MARY \$10
Gin, Lemonade, Rosemary & Chardonnay

LAVENDER DROP \$10
Vodka, Chambord, Fresh Lime Juice & Lavender Syrup

La esPERA \$10
White wine, Prosecco, Fresh Lime Juice

MEZCAL SALAO \$10
Mezcal, House Sour, Simple Syrup, Cucumber & Tajín

WINE MOSCOW MULE \$10
Vodka, Fresh Lime Juice, House Wine Syrup & Ginger Beer

OLD FASHION \$10
Angostura Bitters, Bourbon and Orange Garnish

HOUSE NEW YORK SOUR \$10
Bourbon, House Sour & House Wine

HOUSE FRENCH 75 \$10
Gin, House Sour, Fresh Cucumber & Sparkling Wine

HOUSE SPRITZER \$9
Grapefruit Juice, Fresh Lime Juice, Grenadine & Sparkling Wine

WINE DAIQUIRI \$10
Rum Anejo, Fresh Lime Juice & Wine Syrup

PAMA HOUSE SANGRIA \$9
House Wine, Grenadine, Pama, Triple Sec, Pineapple Juice, Orange Juice, Fresh Lime Juice & Wine Syrup

HOUSE COSMO \$10
Vodka, House Sour, Triple Sec & Wine Syrup

MOJITO \$9
*(Original, COCO, Parcha, Strawberry)
Rum, Fresh Lime, Sugar & Mint*

MARGARITA \$9
Tequila, Triple Sec, House Sour & Simple Syrup

GREEN BEE \$11
Vodka, Midori, Lavender Syrup, Lima, Ginger Ale, Pollen and Honey

CHOCOLATE TEMPTATION \$11
Skrewball, Botanist, Lima, Honey, Grated Chocolate

GIN BERRY \$11
Botanist, Pama, Cranberry, Lemon, Ginger Syrup, Ginger Ale, Blueberry Jam

EL ENGAÑO \$11
Montelobos, Coffee Sangria, Rosemary Syrup, Orange Bitter, Rosemary and Coffee Grains

SUNSET KISS \$11
1800 Silver, Bacardi Blanco, Passoa, Passion Fruit, Lemon, Violet Sea Salt

SPICY 1738 \$12
1738 Remy Martin, St Germain, Basil, Lemon, Tajin and Sugar



tapas

BACALAO' \$10
COD CROQUETTES

ROPA VIEJA DUMPLINGS \$13
ROPA VIEJA, TAMARIND SESAME HOISIN &
POLVO DE CHICHARRON

PAPAS BRAVAS \$10
DICED POTATOES WITH SHAVED MANCHEGO CHEESE,
SALSA BRAVA & CILANTRO AIOLI

TRUFFLE FRENCH FRIES \$12
WHITE TRUFFLE DRIZZLE & PARMESAN CHEESE

PULPO A LA BRASA \$22
MARINATED IN CHIMICHURRI & GRILLED SERVED WITH HOUSE BABY SALAD

CHORIZO IN POMAROLA \$13
CHORIZO in POMAROLA SAUCE & TOASTED BREAD

SLIDERS* \$14
THREE BEEF SLIDERS, CARAMELIZED ONIONS, PICKLED CUCUMBERS,
MANCHEGO, AIOLI in a BRIOCHE BREAD

SALAO POLPETTE \$12
THREE MEAT BALLS OVER A BEAD OF TOMATO SAUCE
TOPPED WITH MOZZARELLA, SERVED WITH FRENCH BREAD

TRIPLETA MAC AND CHEESE \$13
PASTRAMI, PROSCIUTTO, SERRANO, PARMESAN CREAM
& BREAD CRUMBS. ADD FRIED EGG ON TOP +\$2

GOAT CHEESE DIP \$13
GOAT CHEESE, TOMATO, CAPERS, BASIL & BREAD

SPICY CRAB MONTADITOS \$13
CILANTRO AIOLI, TOASTED SESAME SEEDS

PORK BELLY MONTADITOS \$14
GUISO DE LENTEJAS & CILANTRO AIOLI

ROPA VIEJA PIQUILLOS \$12
THREE PIQUILLO PEPPERS STUFFED WITH ROPA VIEJA OVER A BED OF
A DELICIOUS MASHED GREEN PEAS AND LENTS MIX & TOPPED WITH PIQUILLO AIOLI

THE LENTS \$11
THREE PIQUILLO PEPPERS STUFFED WITH LENTS OVER A BED OF
A DELICIOUS MASHED GREEN PEAS AND LENTS MIX & TOPPED WITH PIQUILLO AIOLI

HOT TAPAS

BEEF CARPACCIO* \$21
TRUFFLE OIL, PARMESAN CHEESE, ARUGULA, CAPERS
SERVED WITH FRENCH BREAD

GROUPEL CEVICHE* \$16
REAL GROUPEL FISH, CILANTRO, RED ONIONS,
FRESH LIME JUICE, AVOCADO & MALANGA CHIPS

OCTOPUS CEVICHE* \$16
CILANTRO, PEPPERS, RED ONIONS,
CHERRY TOMATOES & VIANDANUTRES

TUNA TARTARE* \$16
RAW TUNA, AVOCADO, SOY SAUCE, ORANGE JUICE
served with MALANGA CHIPS

LA TABLA \$23
A SELECTION OF ASSORTED CHARCUTERIE, ARTISAN CHEESES,
TRUFFLE HONEY, FRUITS & TOASTED BREAD

COLD TAPAS

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house cocas

HARVEST VEGGIE \$12

BASIL PESTO, HOUSE VEGGIES & MOZZARELLA

MADRILEÑA \$15

MANCHEGO CHEESE, SERRANO HAM, PIQUILLO PEPPERS,
WHITE SAUCE & CHERRY TOMATOES

LA JIBARITA \$14

ROPA VIEJA, POMODORO SAUCE, MOZZARELLA, CILANTRO & DICED AVOCADO



gua bao's

PORK BELLY \$15

TAMARIND SESAME HOISIN, PICKLED CUCUMBER &
TAMARIND HOISIN SAUCE

RIB EYE \$16

DEMIGLACE, RADISH & PICKLED CUCUMBER

FILET MIGNON \$16

DEMIGLACE, RADISH & PICKLED CUCUMBER



main dish

GRILLED CHICKEN BREAST 10OZ. \$18

GRILLED CHICKEN BREAST WITH MUSHROOM ALFREDO SAUCE SERVED WITH PARMESAN RISOTTO

CHURRASCO 8 OZ.* \$29

USDA CHOICE OUTSIDE SKIRT STEAK WITH CHIMICHURRI & PICO DE GALLO SERVED WITH RISOTTO MAPOSTEAO

NY STRIP 12OZ.* \$35

USDA CHOICE BEEF STRIP LOIN STEAK, PEPPER CRUSTED AND CREAM SAUCE SERVED WITH A SIDE OF YOUR CHOICE

RIBEYE 16OZ.* \$45

USDA CHOICE BEEF RIBEYE WITH MUSHROOM DEMI-GLACE SERVED WITH A SIDE OF YOUR CHOICE

FILET MIGNON 10OZ.* \$45

USDA CHOICE BEEF TENDERLOIN WITH SWEET BERRY SAUCE
SERVED WITH A SIDE OF YOUR CHOICE

SHORT RIB 10OZ.* \$34

USDA CHOICE BEEF SHORT RIB WITH DEMI INFUSED RED WINE SAUCE
SERVED WITH A SIDE OF YOUR CHOICE

TOMAHAWK 42OZ* \$115

USDA CHOICE RIBEYE BEEF STEAK SPECIFICALLY CUT WITH RIB BONE
WITH SELECTION OF TWO SIDES

LAMB CHOP HALF RACK* \$36

NEW ZELAND LAMB CHOP WITH CHIMICHURRI SERVED WITH A SIDE OF YOUR CHOICE

ROASTED PORK LOIN \$22

ROASTED PORK LOIN, GUAVA RELISH & AVOCADO CREAM SERVED WITH A SIDE OF YOUR CHOICE

PORK OSSOBUCO \$35

OVEN COOKED WITH ROSEMARY CARROT WHITE WINE SAUCE SERVED WITH A SIDE OF YOUR CHOICE

FROM
THE EARTH

FROM
THE SEA

SALMON 9OZ* \$26

PAN SEARED SALMON FILLET WITH MUSTARD & LEMON AND CAPERS SAUCE

SHRIMPS* \$22

SAUTÉED SHRIMP WITH GARLIC & WHITE WINE

BACALAO' 8OZ* \$25

PAN SEARED COD FISH FILLET WITH WHITE WINE, TOMATOE BASIL SAUCE

GROUPE 12OZ* \$31

PAN SEARED REAL GROUPE FISH FILLET WITH LEMON BASIL CREAMY SAUCE

(ONE SIDE INCLUDED ADDITIONAL CHARGES MAY BE APPLIED BASED ON SELECTION)
(ADDITIONAL SAUCE FOR \$2, ADD PICO DE GALLO \$2)

sides

-VIANDA PUREE
-TOSTONES
-FRENCH FRIES
-VEGETABLES
-ALFREDO PASTA

-DICED POTATOES
-MUSHROOM RISOTTO
-MAMPOSTEAO RISOTTO
-PARMESAN CHEESE RISOTTO

-TRUFFLE FRIES +\$3
-TRUFFLE RISOTTO +\$3
-TRUFFLE VIANDA PUREE +\$3

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pastas

CHICKEN PRIMAVERA PASTA \$18

GRILLED CHICKEN, PASTA, CREAMY ALFREDO & VEGETABLES SERVED WITH BREAD

CHICKEN MUSHROOM PASTA \$18

CHICKEN BREAST, MUSHROOM SAUSE, PASTA, SERVED WITH BREAD

CHICKEN ALFREDO PASTA \$16

CHICKEN BREAST, CREAMY ALFREDO, PASTA SERVED WITH BREAD

SKIRT STEAK MARINARA PASTA \$20

SKIRT STEAK, MARINARA SAUSE, PENNE PASTA SERVED WITH BREAD

SHRIMP ALFREDO PASTA \$20

SHRIMPS, CREAMY ALFREDO, PENNE PASTA SERVED WITH BREAD

PRIMAVERA PASTA \$16

PASTA (PENNE OR FETTUCCINE), CREAMY ALFREDO & VEGETABLES, SERVED WITH BREAD

kids menu

ALFREDO PASTA \$10

PENNE PASTA, CREAMY ALFREDO & BREAD

KIDS SLIDERS \$12

TWO BEEF SLIDERS, MOZZARELLA in a BRIOCHE BREAD served with FRIES

KIDS COCA \$10

POMODORO SAUCE & MOZZARELLA

KIDS GRILLED CHICKEN \$10

GRILLED CHICKEN BREAST 5OZ SERVED WITH FRIES

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dessert

CRÈME BRÛLÉE	\$9
COFFEE CRÈME BRÛLÉE	\$9
THREE CHOCOLATE	\$9
LA TORTA	\$9
CHOCOLATE CAKE	
TIRAMISU	\$9
CARROT CAKE	\$9
GELATO	\$7
VARIETY	

drinks

NON-ALCOHOLIC BEVERAGES

SOLAN WATTER 750ML	\$5.00	COCA-COLA	\$2.50
PERRIER	\$4.00	DIET COKE	\$2.50
GINGER ALE	\$2.50	SPRITE	\$2.50
NATURAL JUICES	\$2.50	SPRITE ZERO	\$2.50



beers

COMMERCIAL BEERS

MEDALLA LIGHT	\$3.25	HEINEKEN	\$4.00
MEDALLA ULTRA	\$3.25	HEINEKEN LIGHT	\$4.00
MICHELOB ULTRA	\$3.50	HEINEKEN 0.0%	\$4.00
CORONA EXTRA	\$3.75		

CRAFT BEERS

OL MAYAWEST	\$5.00	FOUNDERS CENTENNIAL IPA	\$5.00
OL OCEAN BLOND	\$5.00	BLUE MOON	\$4.50
HOP DIVER	\$6.00	SAMUEL ADAMS	\$4.50
OCEAN BOB	\$5.00	BOQUERON SATO	\$4.50
OCEAN IPA	\$5.00	OMG RAINBOW IPA	\$11.00
OCEAN MAMBO	\$5.00	ABITA PURPLE HAZE	\$6.00
SJU	\$5.00	BELLS TWO HEARTED ALE	\$8.00
GOOSE ISLAND 312	\$5.00	OHB SANTO VIEJO	\$7.00
MAHOU IPA	\$4.50	OHB COQUI HELLES	\$7.00
ALHAMBRA	\$5.00	SAMUEL SMITH ORG LAG	\$9.00
GOOSE ISLAND IPA	\$5.00	DELIRIUM TREMENS	\$13.00
FOUND ALL DAY IPA	\$5.00		

DRAFT BEERS

TAP OCEAN LAB SJU 12	\$5.00	TAP OCEAN LAB IPA 12	\$5.00
TAP OCEAN LAB MAMBO 12	\$5.00	TAP OCEAN LAB RASBERRY	\$5.00

SUNDAY

BRUNCH

11:00 AM - 3:00 PM

SUNSHINE BREAKFAST \$11

TWO EGGS, BACON OR SAUSAGE & TOASTS

SALAO BREAKFAST \$13

SCRAMBLE EGGS, VEGETABLES, CHEESE, BACON OR SAUSAGE
WITH DICED POTATOES

STEAK & EGGS \$35

NY STEAK 10 OZ, TWO EGGS
SIDE OF DICED POTATOES WITH MELTED CHEESE SAUCE ON TOP

OMELETTE \$12

HAM, CHEESE, SIDE OF BACON OR SAUSAGE
WITH DICED POTATOES OR TOASTS
-ADD VEGETABLES +\$2
-CHANGE TO TURKEY HAM +\$2

HOME MADE WAFFLE \$7

DELICIOUS HOME MADE WAFFLE WITH SIDE OF HAM
-ADD CARAMELIZED ALMONDS +\$1
-ADD NUTELLA +\$1
-ADD COCO CREAM \$1
-ADD FRNAGELICO SYROP +1

SALAO WAFFLE \$15

TWO DELICIOUS HOME MADE WAFFLE, WITH WHIPPED CREAM,
NUTELLA, CARAMELIZED ALMONDS, SERVED WITH
BACON OR SAUSAGE
SIDE OF DICED POTATOES WITH CHEESE SAUCE ON TOP

beverage

• COFFEES

ESPRESSO \$1.50
LATTE \$2.50
CAPPUCCINO \$3.50

• NATURAL JUICES

\$2.50

ORANGE	GRAPE FRUIT	ACEROLA
TAMARIND	PASSION FRUIT	SOUSOP

ROPA VIEJA GOUDA SANDWICH \$16

PAN ST GERMAINE, ROPA VIEJA, GOUDA, SPREAD GARLIC
PARMESAN, SAUTEED PEPPERS AND ONION.
SIDE OF DICED POTATOES WITH MELTED CHEESE SAUCE ON TOP

AVOCADO TOAST \$14

SMOKED SALMON, FRIED EGG, PICO DE GALLO
GUACAMOLE, BABY GREENS, CUCUMBERS & LIME MAYO
SIDE OF DICED POTATOES WITH MELTED CHEESE SAUCE ON TOP

THE PLT \$16

PROSCIUTTO HAM, LETTUCE, TOMATO,
AVOCADO CREAM, ITALIAN BREAD
SIDE OF DICED POTATOES WITH MELTED CHEESE SAUCE ON TOP
-add egg \$2.00

CHICKEN AND WAFFLE \$16

HOME MADE WAFFLE SANDWICH WITH BREADED
CHICKEN BREAD, CHEDDAR CHEESE, TOPPED WITH
POWDERED SUGAR AND RASPBERRY SAUCE
SIDE OF DICED POTATOES WITH MELTED CHEESE SAUCE ON TOP

TRIPLETA MAC AND CHEESE \$13

PASTRAMI, SMOKED HAM, TURKEY, PARMESAN CREAM,
& BREAD CRUMBS -add egg \$2.00

BREAKFAST TACOS \$15

TWO TACOS OF POTATOES, CHORIZO CHEDDAR CHEESE,
SCRAMBLE EGGS & CREMA FRESCA
SIDE OF DICED POTATOES WITH MELTED CHEESE SAUCE ON TOP

COCO FRENCH TOAST \$14

BRIOCHE BREAD SOAKED IN VANILLA AND CINNAMON,
FRANGELICO MAPLE SYRUP, CANDIED ALMONDS, FIGS &
COCONUT CREAM ON TOP

SUNDAY ALL DAY

mimosa

\$5 EACH